

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A process for the preparation of an aromatizing precursor composition, which comprises conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof ~~amino acids and peptides~~ and at least one reducing sugar selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition, ~~wherein the amino acids are selected from the group consisting of arginine, citrulline, glutamine, ornithine, praline and combinations thereof.~~

Claim 2 (currently amended): The process according to claim 1, which further comprises separating a supernatant comprising the aromatizing precursor composition from the mixture after the bioconversion.

Claim 3 (currently amended): The process according to claim 2, wherein the supernatant is dried to obtain the aromatizing precursor composition in the form of a powder.

Claim 4 (currently amended): The process according to claim 1, wherein the aromatizing precursor composition includes a complex mixture of aldehydes, ketones and diketones, furane derivatives, ~~and~~ alkylpyrazines and combinations thereof.

Claims 5-8 (cancelled):

Claim 9 (currently amended): The process according to claim 1, wherein the yeast is selected from the group consisting of *Saccharomyces cerevisiae*, *Saccharomyces bayanus*, *Candida versatilis*, ~~and~~ *Debaromyces hansenii* and combinations thereof.

Claim 10 (original): The process according to claim 1, wherein the amino compounds and reducing sugar are present in a molar ratio of 1:1 to 1:10.

Claim 11 (original): The process according to claim 1, wherein the bioconversion is conducted for 2 to 48 hours at a pH of 5 to 8 and at a temperature of from 20 to 50° C.

Claim 12 (original): A process for generating a baked aroma which comprises heating a composition obtainable by the process according to claim 1 to release a baked aroma therefrom.

Claim 13 (original): The process according to claim 12, wherein the heating is carried out at a temperature of from 90 to 200° C for 5 to 360 minutes.

Claim 14 (currently amended): An aromatizing precursor composition obtainable by the process of claim 1.

Claim 15 (currently amended): An aromatizing precursor composition in dry powder form obtainable from the process of claim 3.

Claim 16 (currently amended): A dough composition comprising a sufficient amount of the aromatizing precursor composition of claim 14 so that, when the dough composition is baked, a baked aroma is released from the aromatizing precursor composition.

Claim 17 (original): The dough composition of claim 16 in a non fermented form.

Claim 18 (currently amended): A method for making a bakery product having an improved aroma which comprises: mixing flour, water, yeast and the aromatizing precursor composition of claim 14 to form a dough mixture, kneading the mixture to form a dough, fermenting the dough, and baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing precursor composition.

Claim 19 (currently amended): A method for making a bakery product having an improved aroma which comprises: mixing flour, water, yeast and the aromatizing precursor composition of claim 15 to form a dough mixture, kneading the mixture to form a dough, fermenting the dough, and baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing precursor composition.